

ABSTRACT

5 There are provided polyunsaturated fatty acids-
containing oils/fats or triglycerides with high digestion
and absorption properties and resistance to oxidative
damage, which are suitable for applications in fields
such as modified milk for infants, food products and
healthy foods and/or supplements, produced by
transesterification of polyunsaturated fatty acids-
10 containing oils/fats or triglycerides with vegetable
oils/fats or triglycerides using 1,3-position specific
type lipases.